



## **Petaluma - Chardonnay**

**Origin :** Australia.

**Appellation :** Piccadilly Valley.

**Grape Varieties :** 100% Chardonnay.

**Tasting Note :** A full-flavoured. Ripe nectarine and white peach aromas are complemented by soft toasty oak nuances. The palate balances vibrant fruit notes with a sublime minerality, creamy mouthfeel and lovely lingering acidity.

**Food Matching :** A wine to enjoy with rich seafood or poultry.



## **Petaluma - Shiraz**

**Origin :** Australia.

**Appellation :** Adelaide Hills.

**Grape Varieties :** 100% Shiraz.

**Tasting Note :** A dark, brooding and spicy wine. Dark cherry aromas meld with black fruit nuances and hints of star anise. The palate is equally full and rich, bursting with sweet black fruit and continuing the savoury spiced theme.

**Food Matching :** Enjoy with roast meats, venison, rare steak or saddle of rabbit.



## **Petaluma - Coonawarra**

**Origin :** Australia.

**Appellation :** Coonawarra.

**Grape Varieties :** 60% Cabernet Sauvignon, 31% Merlot, 9% Shiraz.

**Tasting Note :** A typical Coonawarra bouquet of dark cherry, cassis and spice alongside leafy touches. Soft, fine and supple tannins complement the ripe red fruit flavours with hints of cedar adding great complexity to this fruit driven wine.

**Food Matching :** Enjoy with peppered lamb steaks and roast beef.